

Statement

Of the Ownership, Management, Circulation, etc., Required by the Act of Congress of August 24, 1912.

Of The Mountainair Independent published weekly at Mountainair, N. M. for October 1, 1916.

State of New Mexico / ss.
County of Torrance / ss.

Before me, a Notary Public in and for the State and county aforesaid, personally appeared P. A. Speckmann, who, having been duly sworn according to law, deposes and says that he is the editor of the Mountainair Independent and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily paper, the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 443, Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher The Mountainair Printing Co., Mountainair, N. M.

Editor P. A. Speckmann, Mountainair, N. M.

Managing Editor same.

Business Managers same.

2. That the owners are: (Give names

and addresses of individual owners, or, if a corporation, give its name and the names and addresses of stockholders owning or holding 1 per cent or more of the total amount of stock.) P. A. Speckmann, Mountainair, N.M., Carrie L. Speckmann, Mountainair, N.M.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities are: (If there are none, so state.) B. Sandoval, Albuquerque, N. M.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

P. A. Speckmann, Editor.
Sworn to and subscribed before me this 4th day of December 1916.

[SEAL.] Maurice B. Fuller,
(My commission expires Jan. 22nd 1920)
Form 3526.—Ed. 1916.

"Jack says he is going to raise the wind."

"Well, what then?"

"Then, of course, he'll blow it in."

El Banco de Mountainair

Mountainair tendrá un banco en muy corto tiempo. El "Mountainair State Bank" ha sido en existencia desde el Martes al medio día, habiéndose aprobado por la comisión de corporaciones del estado en Santa Fe en ese tiempo. Los incorporadores son H. F. Mathews, Jas. H. Rhoades y J. N. Burton. Un gran número de los comerciantes y labradores de Mountainair y vecindad han suscrito al capital del banco. Tan pronto como llegue el libro de certificados, el capital será aporcionado entre los suscriptores. Se espera que la nueva institución será abierta cerca del primer día del año nuevo. El capital en la suma de \$25,000 con un sobrante de \$2,500.

Estafeta en Quarai

Una estafeta nueva será abierta en el condado de Torrance, o mejor dicho, una estafeta vieja será abierta otra vez bajo un nombre nuevo. Por algún tiempo la plaza de Punta ha sido sin estafeta, pero ahora la Sra. Rayos Sanchez de Atencio ha sido nombrada como estafetera, y la oficina será conocida como Quarai. Este nombre es mucho mejor, siendo la estafeta dentro de una milla de las ruinas del viejo pueblo de Quarai. La estafeta recibirá el correo de Mountainair por servicio especial. La Sra. Rayos Sanchez de Atencio, acompañada por su esposo, Don Simon E. Atencio, estuvieron en Mountainair ayer, arreglando la fianza de la señora.

\$60. IN GOLD

to be given

TO THE MOST POPULAR LADIES

by

The Mountainair Independent

First Prize \$25.00 in Gold

Second Prize \$15.00 "

Third Prize \$10.00 "

Fourth Prize \$5.00 "

Fifth Prize \$5.00 "

Voting Closes Saturday December 23, at 6 p. m.

With each cash subscription received by the Mountainair Independent after the date of this issue, November 16, up to and including December 23, 1916, we will issue a coupon, according to the schedule of votes below, which coupon may be voted in this contest for your favorite candidate. Any young lady in Torrance County may be nominated by any of her friends filling in the Nominating Coupon, printed elsewhere in this paper, and forwarding same to the Independent Office. The Nominating Coupon carries with it 1,000 votes. Only one Nominating Coupon will be counted for each candidate.

On Saturday, December 23d, 1916, at 6 o'clock the Ballot Box will be opened, and the final count made by disinterested parties, and the prizes will be awarded by these judges.

Candidates not receiving prizes will be paid a commission on the number of subscriptions they have reported to the Independent office.

Schedule of Votes:

6 Months' Subscription,	\$1.00	200 Votes
1 Year's	" \$2.00	500 "
2 "	" \$4.00	1250 "
3 "	" \$6.00	2000 "
5 "	" \$10.00	4000 "

Arrangements will be made to place the Ballot Box in one of the business houses of Mountainair, and our office force will know no more how the candidates are running than others.

Get in the Game early. See your friends and get their Subscriptions before some other candidate beats you to it. Hustling will win the prizes.

THE MOUNTAINAIR INDEPENDENT

Mountainair, New Mexico



PIANOS PLAYER PIANOS ORGANS

I wish to announce to the people of The Estancia Valley that after 25 years in the business of manufacturing, tuning and selling pianos, am retiring from the business and will devote my entire time to stockraising in this locality, but owing to the fact that my contracts with three of the

Oldest, Largest and
Best-known Piano
Factories in America

will not expire for several months, I can supply these instruments to anyone interested

at practically
Wholesale Prices

This will mean an actual saving of at least \$100.00 on an instrument. I will not solicit any sales, but will call and quote prices upon request.

Yours for Music and Happy Homes

J. Lewis Clark

ADDRESS:
MOUNTAINAIR
or
WILLARD

Tuning and Repairing requests
will have prompt attention

Tested Recipes

(In this column each week will be found a number of Tested Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers.—Ed.)

Peanut Brittle

Two cups granulated sugar; two tablespoons butter; two cups shelled, roasted peanuts; one-eighth teaspoon soda. Caramelize the sugar till light brown, add the butter and soda, beat in quickly, stir in nuts and spread at once on an inverted pan. Use a clean smooth omelet pan for caramelizing the sugar. Heat slowly at first so the sugar will not burn before melting and stir gently with back of spoon. Mrs. B.

Candy Maple Loaf

Three cups brown sugar; one cup water; three tablespoons syrup; cook until soft ball in cold water, then add three tablespoons butter; one cup pecans; one-half cup chopped raisins. Mrs. C.

French Nugget

First Kettle:—Two and one-half pints sugar; one pint water; two-thirds pint glucose. Boil until it is hard when placed in cold water.

Second Kettle:—One pint sugar; two-thirds teacup water. Boil until it threads, keep hot and dip spoonful at a time over whites of seven eggs, well beaten, and beat thoroughly, then pour contents of first kettle slowly over this, beating until it will just drop from spoon, then add two cups of chopped nuts, flavor to taste and one cup each of chopped candied cherries and pine apple, mold in a square; when cold slice. Miss M. M.

Pulled Candy

Two cups brown sugar; one-half cup syrup; two tablespoons butter; one cup water; one tablespoon vinegar. Boil until brittle in cold water. Add one-half teaspoon lemon and pull. Mrs. C.

Mexican Kisses

Two cups sugar; one cup milk; nuts. Caramelize one-half cup sugar. Add one and one-half cups sugar and one cup milk. Boil until it forms a soft ball. Beat—add the nuts. Mrs. G.

Divinity Fudge

Two cups granulated sugar; one-half cup White Karo syrup; one-half cup water; pinch of salt. Boil until very brittle when dropped in cold water. Beat whites of two eggs very stiff, then pour syrup into this and beat until it begins to harden. Add nuts. Pour into buttered tins. When cool cut in squares. Mrs. E. C. O.

Sea Foam

One pound brown sugar; one-half cup water; white of one egg; one teaspoon vanilla; one cup nuts. Boil until it forms a soft ball when dropped in cold water. Beat white of egg very stiff. Pour boiling syrup on egg a little at a time and beat constantly. When getting a little stiff add one teaspoon of vanilla. Add one cup of nuts when mixture will stand alone. Drop from spoon on buttered dish. Mrs. G.

Turkish Delight

One box Knox Sparkling Gelatine, dissolved in one cup hot water; four cups granulated sugar, dissolved in one-half cup cold water. Put sugar on stove and when it begins to boil put in dissolved gelatine. Boil hard ten minutes. Take juice of one lemon and grated rind and juice of one orange. Add to boiling sugar and boil hard ten minutes more. Butter pan and spread English walnuts over bottom. Pour hot candy over this. Let stand twenty-four hours. Cut in squares and roll in granulated sugar. Mrs. O.

Molasses Taffy

Two cups granulated sugar; two cups molasses; better (size of walnut); two teaspoonfuls cocoa; three tablespoonfuls of milk. Stir all together and boil until it hardens when dropped in cold water. Remove from the stove and beat a minute or so, then add one table spoonful vanilla extract, and beat a little more. Pour into buttered pans. When cool enough pull until stiff. Chopped nuts may be added if desired, after boiling and before beating. Nuts must be chopped fine. Mrs. P. A. S.